Elvea, festa all'italiana

Scampi Minute

Ingredients for 6 Persons

18	peeled scampi
9 small slices	parma ham
3 tablespoons	olive oil
2	small shallots
2 cloves	garlic
0,50 dl	pastis
400 g	ELVEA Cubes
2 dl	cream

Preparation

- Cut the slices of ham in 2 lengthwise and roll in the scampi.
- Peel and chop the garlic and the shallots and fry them in the oil.
- Add the scampi and cook for 2 minutes on each side.
- Remove them from the pan and keep them warm.
- Pour the tomato cubes, the pastis and the cream into the pan and allow to thicken.
- Taste for pepper and salt and then add the scampi back to allow it to heat up well.